

# CopyCat Applebee's Apple Pie Sauce

## Ingredients

1 cup Light Brown Sugar  
3/4 cup Apple Juice – cold, fresh  
4 oz Butter – cold, fresh  
3/4 cup Whipping Cream– cold  
5 tsp Vanilla  
1/4 tsp Cinnamon  
1/2 tbsp Corn Starch  
1/4 tsp Salt  
1 tbsp Water

## Directions

In a small bowl, mix the corn starch with water.

In a saucepan, add light brown sugar, apple juice concentrate, vanilla, salt, cinnamon and heavy whipping cream.

Start heating. Cook until just before boiling

Using a wire whisk, slowly add corn starch solution. Once solution is incorporated, slowly add butter and still until dissolved. Bring to a boil. Once product has reached a boil, take off heat and cover. Let stand for 5-10 minutes.

Immediately place into an ice bath and cool to 41°F

Once cooled place in appropriate container.